

APPETIZERS

CRAB CAKES

SERVED WITH REMOULADE AND CORN SALSA ~ 8

JUMBO SHRIMP COCKTAIL

WITH HOUSE MADE COCKTAIL SAUCE ~ 10

ROASTED ARTICHOKE AND SPINACH DIP

SERVED WARM WITH CROSTINI ~ 11

PAN FRIED OYSTERS

LOCAL NORTHWEST OYSTERS LIGHTLY BREADED AND PAN FRIED SERVED WITH OUR HOUSE COCKTAIL AND TARTAR ~ 13

NORTHWEST STEAMED MANILA CLAMS

LOCALLY HARVESTED WITH ANDOUILLE SAUSAGE, WHITE WINE, TOMATOES, GARLIC BROTH SERVED AND GRILLED FRENCH BREAD

1 LB. ~ 12 2 LB. ~ 24

SQUALLI-ABSCH

GRILLE

SOUPS AND SALADS

FRENCH ONION SOUP

SERVED WITH A TOASTED CROUTON AND SWISS CHEESE ~ 6

CLAM CHOWDER

MADE FRESH DAILY ~ 6

NISQUALLY HOUSE SALAD

SPRING MIX, APPLE SLICES, CUCUMBERS, AND TOMATOES TOPPED WITH DRIED CRANBERRIES AND GARLIC CROUTONS WITH DRESSING OF YOUR CHOICE ~ 7

PACIFIC NORTHWEST SEAFOOD SALAD

MIXED GREENS WITH AN ARRAY OF SEAFOOD TO INCLUDE BLACK MUSSELS, JUMBO PRAWNS, SMOKED SALMON AND DUNGENESS CRAB TOPPED WITH CANDIED WALNUTS, GORGONZOLA AND TOSSED IN A HUCKLEBERRY VINAIGRETTE ~ 21

CLASSIC CAESAR

CRISP ROMAINE, SHAVED PARMESAN, TOASTED GARLIC CROUTONS.
TOSSED IN A CLASSIC CAESAR DRESSING ~ 9

GRILLED CHICKEN ~ 12 SMOKED SALMON ~ 15 PRAWNS ~ 16

PORK, LAMB & CHICKEN

*ENTREES SERVED WITH SOUP OR SALAD, SEASONAL VEGETABLE AND CHOICE OF SIDE
(RICE, BAKED POTATO, MASHED POTATOES, STEAK FRIES)*

BBQ PORK RIBS

SERVED WITH JALAPENO CHEDDAR CORN BREAD & HONEY BUTTER, AND BAKED BEANS
FULL RACK- 24 / HALF RACK- 17

GRILLED NEW ZEALAND LAMB CHOPS

MARINATED IN HERBS AND RED WINE DEMI WITH A BLACKBERRY CHUTNEY ~ 26

CHICKEN DIJON

LIGHTLY BREADED CHICKEN BREAST, PAN SEARED, TOPPED WITH DIJON CREAM SAUCE ~ 16

CHICKEN AND WILD MUSHROOM FETTUCCHINE

WILD MUSHROOMS, TENDER CHICKEN BREAST IN A GARLIC AND HERB ALFREDO SAUCE
SERVED WITH CROSTINI ~ 18

STEAKS

8 OZ. FILET MIGNON ~ 33

12 OZ. NEW YORK STRIP ~ 30

14 OZ. RIBEYE ~ 36

10 OZ. SNAKE RIVER FARM AMERICAN KOBE BEEF SIRLOIN ~ 22

STEAKS ARE PREPARED TO YOUR LIKING WITH YOUR CHOICE OF THE FOLLOWING:

STEAK BUTTER OR MUSHROOM BORDELAISE

PRIME RIB

**WHILE QUANTITIES LAST*

12 OZ. ~ 26

16 OZ. ~ 30

SURF & TURF

STEAK SIZES: 10OZ. PRIME/ 8OZ FILET/ 12OZ NEW YORK/ 14OZ RIBEYE
LOBSTER TAIL ~10-12OZ * PRAWN SCAMPI * KING CRAB LEGS – 1 POUND
~MARKET PRICE~

SQUALLI-ABSCH TRIO

THREE FILET MIGNON'S COOKED TO YOUR LIKING, ONE TOPPED WITH PRAWNS, ONE BLACKENED WITH GORGONZOLA
AND THE OTHER TOPPED WITH MUSHROOMS SAUTÉED IN RED WINE AND BALSAMIC,
SERVED WITH GARLIC MASHED POTATOES ~ 28

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
*Please notify server of any food allergies.

SEAFOOD

*ENTREES SERVED WITH SOUP OR SALAD, SEASONAL VEGETABLE AND CHOICE OF SIDE
(RICE, BAKED POTATO, MASHED POTATOES, STEAK FRIES)*

SHRIMP SCAMPI

JUMBO SHRIMP SAUTEED WITH WHITE WINE, BUTTER, GARLIC, AND LEMON ~ 25

CEDAR PLANKED PACIFIC NORTHWEST SALMON

LOCAL TRIBAL CAUGHT SALMON SERVED WITH A LEMON BEURRE BLANC ~ 21

~ BAKED ON A CEDAR PLANK ~

HALIBUT OLYMPIA

NORTHWEST HALIBUT TOPPED WITH ROCK CRAB, WILD MUSHROOMS AND
SHERRY CREAM SAUCE ~ 25

SEAFOOD FETTUCCINE

FETTUCCINE TOSSED WITH SALMON, HALIBUT, SCALLOPS, PRAWNS AND MANILA CLAMS
IN A SHERRY CREAM SERVED WITH CROSTINI ~ 24

KING CRAB

~MARKET PRICE~

SUCCULENT ALASKAN KING CRAB LEGS SERVED WITH DRAWN BUTTER

ONE POUND * TWO POUNDS

LOBSTER TAIL

~MARKET PRICE~

A 10-12 OZ. WARM WATER LOBSTER TAIL PERFECTLY BAKED AND SERVED WITH DRAWN BUTTER

CHEF'S FAVORITES

BELOW ITEMS SERVED WITH DESCRIBED SIDES

SNAKE RIVER FARM 'WAGYU' BURGER

8 OZ. PATTY ON A TOASTED BRIOCHE BUN SERVED WITH STEAK FRIES ~ 11

ADD THE FOLLOWING TOPPINGS TO YOUR BURGER \$1.00 EA.:

APPLE WOOD BACON, MUSHROOMS, GORGONZOLA, CHEDDAR, SWISS OR AVOCADO

PRIME RIB DIP SANDWICH

SERVED WITH HAVARTI, AU US AND STEAK FRIES ~ 14

FISH AND CHIPS

BEER BATTERED HALIBUT SERVED WITH STEAK FRIES AND COLESLAW ~ 20
(SOUP OR SALAD CHOICE)

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DESSERTS

WHITE CHOCOLATE BREAD PUDDING

SERVED WITH A BOURBON BUTTER SAUCE ~ 5
ADD PETITE SCOOP OF ICE CREAM ~ .75

CRÈME BRÛLE

A CREAMY CUSTARD INFUSED WITH VANILLA BEAN AND TOPPED WITH A NICE CARAMELIZED CRUST ~ 5

CHEESE CAKE

TOPPED WITH STRAWBERRY, CHOCOLATE OR PLAIN ~ 5

MONTHLY DESSERT SPECIAL

PLEASE ASK YOUR SERVER FOR DETAILS



The Nisqually people have lived on this land for thousands of years. Legend tells us that in ancient times the ancestors migrated across the Cascade Mountains to settle along the banks of the Nisqually River where they became known as the Squalli-Absch, "People of the Grass Country, People of the River." Later on, French traders and trappers added the "Nis" prefix, and the name became "Nisqually."

The Nisqually lived here in a virtual paradise, rich with resources. The river and Puget Sound yielded more than enough fish and shellfish to sustain them. The numerous prairies were profuse with herbs, vegetables and grasses used in their cooking. The abundance of cedar in the thick forests was used for canoes, clothing, cooking utensils, medicines, and long houses. In the summers they harvested huckleberries near Mt. Rainier where they joined friends and relatives for festivities.

The salmon seen in the Nisqually logo has not only been a mainstay of Nisqually diet but a symbol of their livelihood and the foundation of tribal culture. The Nisqually people continue their reverence for the salmon as they protect its habitat and the heritage of their ancestors.

We invite you to enjoy the fine cuisine prepared by the chefs of the Squalli-Absch Grille with natural and local ingredients to honor Nisqually traditions.